

MR. PUR PLE

SPECIAL EVENTS

MR. PURPLE EVENTS

Mr. Purple, a rooftop bar and restaurant located on the 15th floor of Hotel Indigo Lower East Side, captures the vibrant and artistic spirit of the L.E.S. Using downtown New York as a backdrop, the interior space is complemented by two terraces. The Ludlow terrace is perfect for a more intimate gathering, while the Orchard terrace is out fitted with it's own swimming pool, bar and a variety of seating options. Mr. Purple is over 7,200 square feet of flexible event space that truly showcases the New York Experience.

- In house catering by Gerber Group.
- Flexible meeting and event space from 700 sq. ft. - 7,200 sq. ft.
- Floor to ceiling windows with views of downtown Manhattan, One World Trade Center, Empire State Building and surrounding NYC bridges.
- Indoor and Outdoor bar space that can accommodate a variety of event options throughout the seasons.
- In House DJ and AV equipment available for meetings and special events.
- All spaces are available for product launches, films, photoshoots, social and corporate events.



BREAKFAST

Additional Selections May Be Added At An Extra Cost

CONTINENTAL BREAKFAST

\$35 PER PERSON / PER HOUR

Assorted Bagels

*Plain & Everything, Butter,
Cream Cheese & Assorted Jams
Additional Options: Smoked Salmon,
Tomato & Capers + \$10 Per Person*

Assorted Breakfast & Pastries

*Plain & Chocolate Croissants, Scones
& Muffins*

Seasonal Fruit Salad

Included Beverages

*Regular & Decaf Coffee, Assorted Gourmet
Teas, Orange, Grapefruit & Tomato Juice*

AMERICAN BREAKFAST

\$45 PER PERSON / PER HOUR

Assorted Fresh Baked Pastry Basket

Cage Free Eggs

Breakfast Potatoes

Greek Yogurt & Granola

Seasonal Berries & Local Honey

Choice of one (1)

*Smoked Bacon
Maple Sausage*

Included Beverages

*Regular & Decaf Coffee, Assorted Gourmet
Teas, Orange, Grapefruit & Tomato Juice*



BREAK MENU

Additional Selections May Be Added At An Extra Cost

MENU

PRICED PER PERSON / PER HOUR

Sweet & Salty Break Snack \$25

*Assorted Chips, Pretzel Chips, Popcorn, Fruit, Snacks,
Chocolate Bars & Candies*

Bakery Break \$25

*Assorted Croissants, Cookies, Muffins, Scones & Seasonal
Whole Fruit*

Healthy Snack Break \$25

*Whole Seasonal Fruit, Seasonal Vegetable
Crudit  with Assorted Dips, Energy Bars, Dried Fruit & Mixed
Nuts*

Additional option: All Day Hot & Cold

Beverage Package

+ \$40 based on a 8 hour meeting

*Regular & Decaf Coffee, Assorted Teas, Soft
Drinks, Bottled Flat & Sparkling Water*



BRUNCH

Additional Selections May Be Added At An Extra Cost

BRUNCH BUFFET

\$65 PER PERSON / BASED ON 2 HOURS; 3 ENTRÉES + 2 SIDES

Includes Assorted Breakfast Pastries + Regular & Decaf Coffee + Assorted Teas + Fresh Orange, Grapefruit & Tomato Juice

ENTRÉES

Assorted Bagels Or Pastries

Plain & Everything, Butter, Cream Cheese & Assorted Jams

Greek Yogurt & Granola

Seasonal Berries & Local Honey

Cage Free Scrambled Eggs

Smashed Avocado Toast

Pickled Hard Boiled Egg & Shaved Cucumber on 7 Grain Toast

Farro Bowl

Beet, Broccoli, Chickpeas & Tahini

Berkshire Ham Sandwich

Pickled Carrots, Whole Grain Mustard, Swiss on Pumpernickel

Rotisserie Chicken Sandwich

Cucumber, Avocado, Aioli on Ciabatta

Quiche

Lorraine, Feta & Spinach

Brioche French Toast

Seasonal Berries

SIDES

Bacon

Maple Sausage

Breakfast Potatoes

Seasonal Fruit

Market Salad



LUNCH

Additional Selections May Be Added At An Extra Cost

LUNCH BUFFET

**\$75 PER PERSON / BASED ON 2 HOURS;
CHOOSE 1 SALAD + 2 ENTRÉES + 1 SIDE**

*Includes Soft Drinks, Regular & Decaf
Coffee & Assorted Teas*

SALADS

Market Salad

*Assorted Greens, Tomatoes & Cucumbers
with Light Vinaigrette*

Caesar

Romaine, Kale, Parmesan & Croutons

Kale & Brussels

Toasted Pistachio, Pecorino & Mint

SIDES

Wilted Spinach

Seasonal Market Vegetables

Roasted Fingerling Potatoes

ENTRÉES

Roasted Beef Tenderloin

Pan Seared Market Fish

Farro Bowl

Beet, Broccoli, Chickpeas & Tahini

Free-Range Chicken

Herb Roasted

Rigatoni

Heirloom Tomatoes, Olive Oil & Basil

*ADDITIONAL ADD ON

*Rib-eye

Additional \$20 Per Person

*ADDITIONAL ADD ON

Chef's Sushi Choice

Additional \$10 Per Person



DINNER

Additional Selections May Be Added At An Extra Cost

DINNER BUFFET

**\$100 PER PERSON / BASED ON 2 HOURS;
CHOOSE 1 SALAD + 2 ENTRÉES + 1 SIDE**

*Includes Soft Drinks, Regular & Decaf
Coffee & Assorted Teas*

SALADS

Caesar

Romaine, Kale, Parmesan & Croutons

Kale & Brussels

Toasted Pistachio, Pecorino & Mint

SIDES

Wilted Spinach

Market Vegetables

Fingerling Potatoes

ENTRÉES

Rotisserie Turkey

Roasted Beef Tenderloin

Pan Seared Market Fish

Farro Bowl

Beet, Broccoli, Chickpeas & Tahini

Free-Range Chicken

Herb Roasted

Rigatoni

Heirloom Tomatoes, Olive Oil & Basil

*ADDITIONAL ADD ON

*Rib-eye or Turkey Carving Station

Additional \$20 Per Person

**Carver fee will apply \$250*

*ADDITIONAL ADD ON

Chef's Sushi Choice

Additional \$10 Per Person



BEVERAGE PACKAGES

Additional Selections May Be Added At An Extra Cost

COLD BEVERAGE PACKAGE

\$15 FOR 1 HOUR PER PERSON

Assorted Sodas, Juices, Bottled Flat & Sparkling Water

HOT BEVERAGE PACKAGE

\$15 FOR 1 HOUR PER PERSON

Regular & Decaf Coffee, Assorted Teas, Soft Drinks, Bottled Flat & Sparkling Water

BEER & WINE PACKAGE

\$65 FOR 2 HOUR OPEN BAR PER PERSON

**\$5.00 FOR EACH ADDITIONAL HOUR PER PERSON
Domestic, Imported or Craft Beer One White Wine & One Red Wine*

SELECT BEVERAGE PACKAGE

\$80 FOR 2 HOUR OPEN BAR PER PERSON

**\$15.00 FOR EACH ADDITIONAL HOUR PER PERSON*

*Finlandia Vodka, Bombay Gin, Bacardi Rum, Casamigos Tequila, Dewars Scotch Whisky & Old Forester Bourbon
One White Wine & One Red Wine*

PREMIUM BEVERAGE PACKAGE

\$85.00 FOR 2 HOUR OPEN BAR PER PERSON

**\$20.00 FOR EACH ADDITIONAL HOUR PER PERSON*

*Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Casamigos Tequila, Johnnie Walker Black Label, Glenlivet 12 yr & Woodford Reserve Bourbon
Two Specialty Cocktails, Two White Wines, Two Red Wines & One Sparkling Wine*



HORS D'OEUVRES

PASSED HORS D'OEUVRES

\$30 PER PERSON / PER HOUR

CHOICE OF 3 COLD AND 3 HOT

**Passed Dessert Choice of 3*

Additional \$20 Per Person / Per Hour

COLD

Deviled Eggs

Smoked Pimenton, Chives & Olive Oil

Roasted Beet Tartlet

Horseradish, Avocado & Dill

Crispy Tuna Tartar Tacos

Avocado & Smoked Chipotle Aioli

Coho Cured Salmon

Crème Fraiche & Pumpernickel Toast

Petite Lobster Roll

Fennel Aioli & Dill

Mission Figs & Ricotta Toast

Lemon Zest & Basil

Tostada De Guacamole

Fresh Radish

HOT

Black Truffle Arancini

Parmesan Cheese & Risotto Rice

Sliders

Tomato & Harissa Aioli

Beecher's Grilled Cheese Sandwich

Brooklyn Dogs "Pigs In The Blankets"

Grape Mustard

Beef Wellington Pops

Spinach & Horseradish

Corn Empanadas

Aji Amarillo

Crab Cakes

Calabrian Chile Aioli

Chorizo & Roasted Chicken Croquettes

Romesco Aioli

PASSED DESSERT

Chocolate Covered Strawberries

Artisanal Mini Doughnuts

Mini Red Velvet Cupcakes

Seasonal Macarons

Caramel Parfait

Pretzels & Bourbon Chantilly

Lemon Meringue Parfait

Gingersnap Crumbs

Valrhona Chocolate Tartlets

Sea Salt



PLATTERS

STATIONARY PLATTERS

25 Pieces Per Platter

Wraps \$55

turkey and american or vegetarian

Petit Lobster Roll \$130

dill aioli, brioche bun

Chips and Guac \$85

toasted pepitas, blue corn tortilla chips

The Mezze Plate \$75

*hummus, seasonal crudité's,
babaganoush, naan bread, feta*

Cheese & Charcuterie Board \$250

*artisanal Cheese and Charcuterie
accompaniments*

Sliders \$100

beef or fried chicken sliders

Falafel Bites \$65

mint yogurt

Fried Chicken Tenders \$80

ranch, BBQ sauce, honey mustard

French Fries \$65

truffle aioli

Franks in a Blanket \$60

ketchup, mustard

SWEETS

Seasonal Macarons \$85

Mr. Purple Birthday Cake \$150

Mini Doughnuts \$85



SUSHI PLATTERS

STATIONARY SUSHI PLATTERS

SUSHI ROLL PLATTER \$300

20 Sushi Rolls, 150 Total Pieces Includes:

Tuna Roll
Salmon Avocado Roll
Yellowtail Scallion Roll
California Roll
Vegetable Roll

SUSHI ROLL & SUSHI NIGIRI PLATTER \$500

15 Sushi Rolls & 50 Pieces of Sushi Nigiri,
170 Total Pieces

Includes:

Tuna Roll
Salmon Avocado Roll
Yellowtail Scallion Roll
Vegetable Roll
Tuna, Salmon, Yellowtail, Shrimp &
Vegetable Nigiri



SUSHI STATIONS

STATIONS

**55 PP minimum*

**Live Sushi Chef \$500*

SUSHI ROLL SELECTION

Tuna

Salmon

Yellowtail

Shrimp

Vegetable

Eel

Scallop

SASHIMI SELECTION

Tuna

Salmon

Yellowtail

White fish

SUSHI NIGIRI SELECTION

Please Select From Sushi Roll Sections

PACKAGE I \$65PP

Each Guest Receives:

7 Pieces of Sushi Nigiri

1 Sushi Roll

PACKAGE II \$75PP

Each Guest Receives:

5 Pieces of Sushi Nigiri

4 Pieces of Sashimi

1 Sushi Roll



COCKTAIL STATIONS

STATIONS

Based On 2 Hours Of Service

Artisanal Cheese \$40 PP

6 Types of Cheeses, Fruits, Seasonal Accompaniments, Jams & Variety of Breads

Charcuterie \$45 PP

Assorted Local Cured Meats, Whole Grain Mustard, Cornichons & Variety of Breads

Market Crudités \$45 PP

Seasonal Vegetable Crudites, Hummus, Tzatziki, White Beans, Mezze Chips & House Made Pita Bread

Buttermilk Fried Chicken \$50 PP

Biscuits, Corn Bread, Seasonal Slaw, Mac & Cheese, Hot Sauce & Pickles

Dim Sum \$50 PP

Steamed Pork Belly Buns, Beef Satay, Pork Gyozas, Shrimp Dumplings & Vegetable Spring Rolls

Raw Bar \$75 PP

East Coast Oysters, Gulf Shrimp, Littleneck Clams, Jonah Crab Claws & Accompaniment

Crispy Peking Duck \$85 PP

Chinese Pancakes, Spring Onion, Hoisin & Char Siu Bao

Carving Station \$60 PP

Choice of Rosemary Roasted Leg of lamb, Prime Rib, Whole Turkey, Classic Sides & Sauces

Taco Station \$50 PP

Choice of 2x Proteins

Carnitas, Chicken Tinga, Al Pastor, De Pescado, Sauces & Guacamole

BBQ Station \$55 PP

Choice of 2x Proteins

*Smoked Beef Brisket, Pastrami Short Rib, Backyard BBQ Chicken, Smoked Pork Shoulder, Spare Ribs
Served with Mustard, Corn Bread, Coleslaw, Potato Salad & Mac & Cheese*

Tapas Station \$60 PP

Jamon Serrano, Pan Con Tomate, Sopressata Toast, Vegetables with Romesco, Papas Bravas, Gambas Al Ajillo, Albondigas, Paella

Live Iberico Ham Craving \$2,500

*1 Leg serves up to 50 pp
Fermin True Pata Experience from Salamanca, Spain. Jamon Iberico is one of Spain's culinary treasures.*

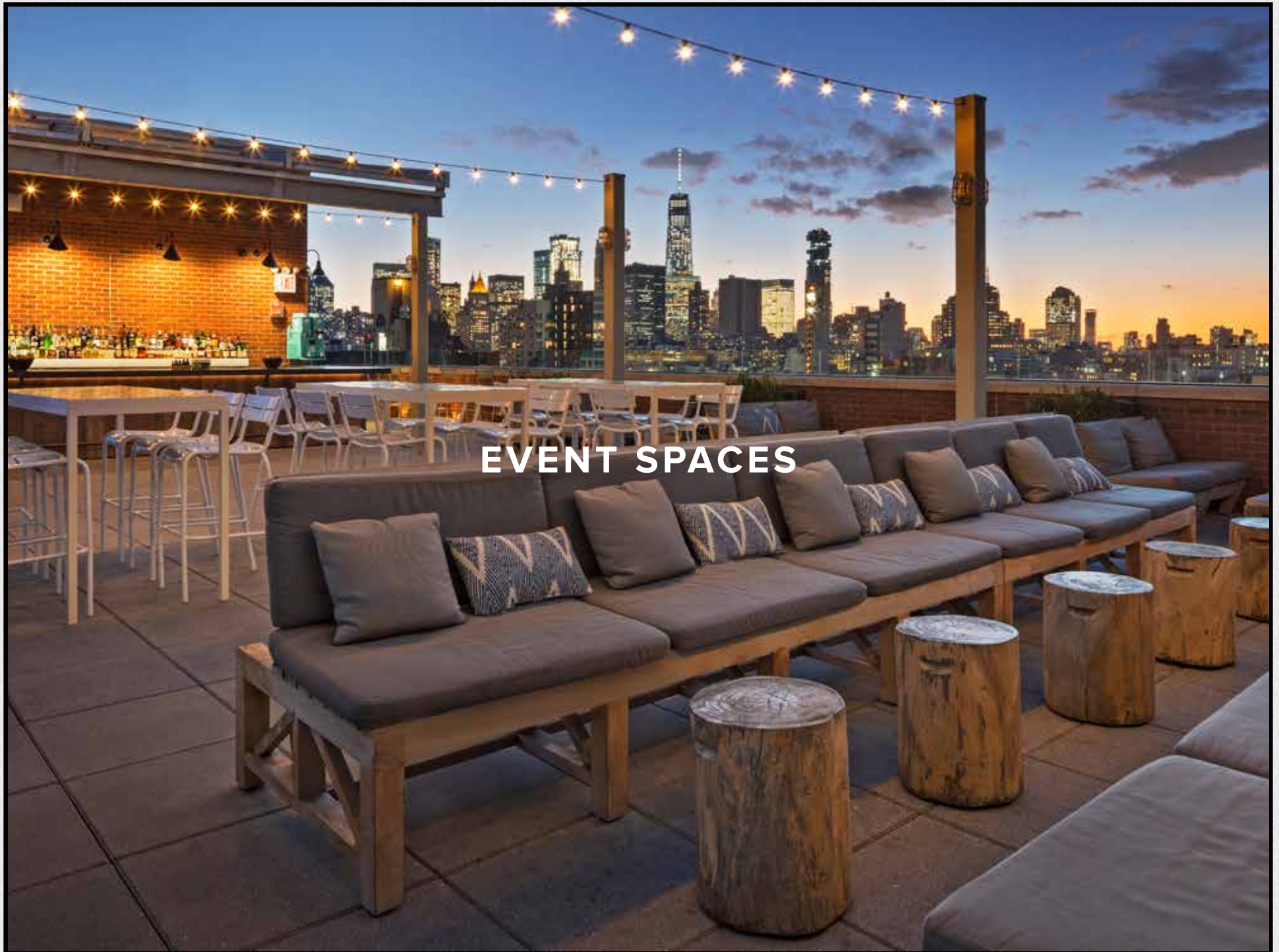
Served with Olives, Boquerones, Gildas and Manchego Cheese

Upgrade \$3,500:

5 Jotas Iberico Ham de Bellotas from Jabugo, Andulcia (acorn-fed)



***ADDITIONAL OPTION
Add On Champagne Station**



EVENT SPACES

MR. PURPLE

CAPACITY CHART

Reception Style	500 People	8,750 sq. ft.
1. Orchard Terrace	250 People Standing 100 People Seated	3768,4 sq. ft.
2. Main Bar	250 People Standing 100 People Seated	2641,6 sq. ft.
3. Ludlow Terrace	65 People Standing 25 Seated	705,7 sq. ft.
Full Space 1+2+3	500 People Standing 25 Seated	Total: 7,000 sq. ft.

**All Spaces Available For Photoshoots, Junkets and Filmings*

